* INN *



Beef Teriyaki Strips



Baked French Onion Au Gratin

APPETIZERS

Shrimp Wrapped in Bacon Stuffed Mushrooms- with crab meat

Clams Casino

Caribbean Shrimp

Beef Teriyaki Strips

Chicken Veronique-with sweet grape cream sauce

Appetizer Trio- any three appetizers with two

from each selection

Appetizer Sampler- all six appetizers with

two from each selection

Baked French Onion Au Gratin

Soup du Jour

Bowl

Five Dollars and Fifty Cents Three Dollars and Fifty Cents

Eight Dollars and Zero Cents

Eight Dollars and Fifty Cents

Seven Dollars and Zero Cents

Eight Dollars and Zero Cents

Seven Dollars and Zero Cents

Nine Dollars and Zero Cents

Twelve Dollars and Zero Cents

Four Dollars and Ninety Five Cents

Six Dollars and Zero Cents

Cup

ENTREES

All Entrees are served with house salad, dinner roll, and choice of one side dish. Sides: Spaghetti, Baked Potato, Vegetable Medley, or Home Fries.

VEAL



Vitello Tonnato

Parmigiana

Piccata- lemon juice, scallions, & mushrooms

Marsala- marsala wine & mushrooms

Schnitzel- lightly breaded veal steak

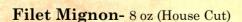
Douglas- sliced artichokes and a light tomato sauce

Vitello Tonnato- capers, onions, light cream and lemon

Nineteen Dollars and Ninety Five Cents

Suggested Wine Pairing with Veal: Merlot

STEAKS



Sirloin Steak- 12 oz

Steak Famiola- grilled 12 oz sirloin steak over a bed of mushrooms, onions, peppers, & home fries

Prime Rib- Friday and Saturday night only

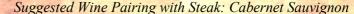
Twenty Four Dollars and Ninety Five Cents

Twenty Dollars and Ninety Five Cents

Twenty Three Dollars and Ninety Five Cents

Twenty Three Dollars and Ninety Five Cents





Health Code Disclaimer: All meats are cooked to order. Consuming raw or undercooked meat, fish, shellfish or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical condition.

POULTRY

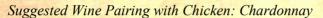
Chicken Marsala

Chicken Piccata

Chicken Parmigiana

Chicken Franchaise- light egg wash with lemon butter

Fourteen Dollars and Ninety Five Cents



SEAFOOD

Stuffed Flounder- baked with crab meat

Shrimp Scampi- over linguini

Seafood Sampler- small lobster tail, shrimp, scallops, flounder, & crab cake

Maryland Crab Cakes-two

Italian Style Flounder- breaded & panfried with tomato sauce

Broiled Scallops

Shrimp Franchaise- light egg wash with lemon butter

Twenty One Dollars and Ninety Five Cents

Eighteen Dollars and Ninety Five Cents

Twenty Nine Dollars and Ninety Five Cents

Twenty Two Dollars and Ninety Five Cents

Sixteen Dollars and Ninety Five Cents

Eighteen Dollars and Ninety Five Cents

Seventeen Dollars and Ninety Five Cents



Maryland Crab Cakes

Seafood Sampler

Stuffed Flounder

CHEF DOUG'S SPECIALTIES

Veal de la Casa- lightly creamed tomato sauce, onions, mushrooms, & olives over linguini

Shrimp & Scallop Fra d'Avola-

tomato sauce, onions, peppers, & mushrooms over linguini

Chicken ala Christine- mustard cream sauce with mushrooms & cheese

Steak Alexander- sirloin medallions over a bed of sweet red onions confit sauce

Touch of Italy- sausage & chicken in a light tomato sauce with onions, mushrooms, & peppers over linguini

Rack of Lamb— served with a sweet balsamic garlic sauce.

Roasted Duck- served with pineapple salsa

Twenty Dollars and Ninety Five Cents

Twenty Dollars and Ninety Five Cents

Fifteen Dollars and Ninety Five Cents

Twenty Two Dollars and Ninety Five Cents

Sixteen Dollars and Ninety Five Cents

Twenty Seven Dollars and Ninety Five Cents

Twenty Five Dollars and Ninety Five Cents



Steak Alexander



Originally Seifrit's Grist Mill established circa 1773, the building that is now Christine's Creekside Inn was converted into a knitting mill in the early 1900s. Later, during Prohibition, it was used as a "speakeasy," or ille-

gal liquor store. In the 1970s, the property was purchased by the Babb family and was converted into a fine dining establishment "The Old Mill Inn". Doug Delong, the current owner, worked as a chef for the

Babb family and always dreamed of owning the restaurant. When "The Old Mill Inn" closed down Doug began the long and difficult journey of owning and transforming "The Old Mill Inn" to the restaurant of his dreams while maintaining the fine cuisine that everyone has come to enjoy.

Christine's Creekside Inn is also available for private or group functions

Weddings, Meetings, Reunions, Lectures, Special Occasions

See our main dining room, specialty history room and more...

1250 Green Hills Road Birdsboro, PA 19508 Phone: (610) 582-8150

Hours: Tuesday through Friday 5-9 pm, Saturday 5-9pm, Sunday 12-8 pm